

*we love the*  
**80's**

## **BRUNCH ANO NOVO** (1 DE JANEIRO, 2019)

## **NEW YEAR'S EVE BRUNCH** (1ST OF JANUARY, 2019)

### **FRIOS**

Camarão e mexilhão ao natural  
Salmão fumado com ovos verdes  
Sapateira ao natural e com maionese  
Cocktail de marisco  
Ouriços de bacalhau  
Rosbife com espargos  
Peito de frango com Porto  
Presunto Serrano com banana flambe  
Salada de polvo com 3 pimentos  
Leitão assado com pimenta preta e alho  
Coxa de pato "confit" com laranja  
Troxinhas de queijo crocantes  
Peixinhos da horta  
Cogumelos assados com ervas frescas  
Salgados e empadinhas  
Saladas simples e compostas  
Do nosso fumeiro: os enchidos e a cesta de pão rústico

### **QUENTES**

Creme de marisco com "royale" de açafraão  
Mero salteado com lulas, gambas e hortelã-da-ribeira  
Naco de novilho com cogumelos silvestres e tomilho  
Batata fresca, legumes grelhados e arroz gratinado

### **BUFFET DE SOBREMESAS**

Mousse framboesa com crumble  
Biscoito "Sacher" com gelificado de lima  
Tarte de maçã com noz  
Arroz doce com encharcada  
Charlotte de manga  
Pudim abade priscos com presunto caramelizado  
Rabanada francesa com Vinho do Porto e morangos  
Tábua de Queijos Portugueses

### **STARTERS AND SALADS**

*Shrimp and mussels "au natural"*  
*Smoked salmon with green eggs*  
*Crab with mayonnaise dip*  
*Shellfish cocktail*  
*Codfish Hedgehogs*  
*Roast beef with asparagus*  
*Chicken Breast with Port wine*  
*Serrano ham with flambé banana*  
*Octopus salad with 3 peppers*  
*Roasted piglet with black pepper and garlic*  
*Duck thigh "confit" with orange*  
*Crispy cheese muffins*  
*Garden fish sticks*  
*Baked mushrooms with fresh herbs*  
*Savory mini pasties*  
*Selection of fresh salads*  
*From our smokestack: the sausages and the rustic bread basket*

### **MAIN DISHES**

*Cream of seafood with saffron royale*  
*Mero sautéed with squid, shrimp and mint*  
*Veal steal with wild mushrooms and thyme*  
*Roasted potatoes, grilled vegetables and rice*

### **DESSERTS BUFFET**

*Raspberry mousse with crumble*  
*Sacher biscuit with lime jelly*  
*Apple pie with nut*  
*Sweet rice with soggy*  
*Mango Charlotte*  
*"Abade de Priscos" pudding with caramelized ham*  
*French toast with Port wine and strawberries*  
*Portuguese Cheese Board*

**13H00-15H00 | 1PM - 3PM**

**29,50€**

**Por pessoa**  
Per person

**Crianças entre 4 e 10 anos 50 % desconto.**  
Children from 4 to 10 Y/O get a 50% discount

